			ALGER			Divisio	n of	Envi	iron	me	nta	i Heaith		-5	2		
INSPECTION RSN TYPE GRADE INSPECTION DATE									nent Inspection Report Page of								
Regu			/	1 01 / 18 / 2018					LSG LUFTHANSA SERVICE GUAM INC.								
-	ow-up Trivic IIV Trivic IIV					PERMIT HOLDER											
Comp	-																
Investigation A SANITARY PERMIT						).	LO	LOCATION (Address) LOT 5165-1-2-3 LOT 5172-1-2, LOT 5172-1-3 HARMON, GUAM, BIE 14 GUERRERD ST.									
Other: \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\					TELEPH								CATE	SOBA			
						48-5		The same	No. of Repeat Risk Factor/Intervention Violations						30(()		
			FOC	DBORNE	CONTRACTOR OF THE PARTY OF THE	The second second second		_	THE REAL PROPERTY.				HEALTH INTERVENTIONS				
				Circle design	ated compliance (IN, OL	JT, N/O, N	A) for	each n	numbe	ered l	tem.	Mark "X"	In appropriate box for COS and/or R.				
	= In con			T = Not in complia	nce N/O = Not observe							ected on-site	e during Inspection R = Repeat violation PTS = D	OS R			
COIII	рнан	.e 51a	itus	Sup	ervision		o n	S I S	4	COII	ipita		Potentially Hazardous Food (TCS Food)	US K	Jen		
1 (	IN) OL	JT			present, demonstrates				7 [			OUT N/A N	N/O Proper cooking time and temperatures		6		
	_			- Y	erformance duties			6	- 1				WO Proper reheating procedures for hot holding WO Proper cooling time and temperature		6		
2	IN) OL	ΙΤ			reness; policy present			6	4 1					<b>X</b>	6		
3	(N) OL	ΙΤ			orting, restriction & exclu	ision		6		20	IN (	OU) N/A	Proper cold holding temperatures		6		
					enic Practices ting drinking, beteinut, o		_	_	4 1	21	(N)	OUT N/A N	N/O Proper date marking and disposition		6		
4	M OU	IT N/A	N/O	tobacco use	ang anning, beteinut, t	31		6					Consumer Advisory				
5	N) OU	JT N/A			n eyes, nose, and mouth			6	<b>1</b> [				Consumer Advisory provided for raw or		T		
6	(N) OU	IT N/A			amination by Hands		_	I c	41	22	IN :	OUT N/A	undercooked foods		6		
	_			Hands clean and No bare hand con	properly washed stact with ready-to-eat for	ods or		6	11				Highly Susceptible Populations		1		
7	OU OU	IT N/A	N/O	approved alternat	e method properly follow	ed		6	41	23 (	2	OUT N/A	Pasteurized Foods used, prohibited foods not		6		
8	N) OU	IT		Adequate handwa accessible	shing facilities supplied	&		6	1		۲		offered Chemical		L		
					ed Source	-	-	1	11	0.4				T	T		
	IN) OU			Food obtained fro	m approved source			6	<b>1</b> L	24	IN	OUT (N/A)	Food additives: approved and properly used		6		
	IN OU	_	_		proper temperature	anta d	+	6	-11	25 (	(NI	OUT	Toxic substances properly identified, stored, used		6		
	IN OU				dition, safe, and unadulte available: shellstock tag		+		11		$\sim$	Ce	onformance with Approved Procedures				
12	IN OU	I (N/A)	N/O	parasite destruction	on			6	J [	26	in G	OUT N/A	Compliance with variance, specialized		6		
13	IN OUT	T N/A		Food separated a	m Contamination	-	Τ.	6	4 L	2.0			process, and HACCP plan				
	N OU		_		aces: cleaned & sanitize	d		6	Risk factors are improper practices or procedures ide								
15	Proper disposition of returned, previously					6	prevalent contributing factors of foodborne liness of injury. Pub										
		_		served, reconditio	ned, and unsafe food	2000	DE	TAI	1 0	D/		TICES			10		
	_	_		Good Retail Practi	ces are preventative me	asures to	control	the Int	troduc	tion	of pa	thogens, ch	nemicals, and physical objects into foods.	_			
			ox: If n		ot in compliance and/or i								g inspection R =Repeat violation PTS =Deme	rit points			
Compliance Status COS							SR	PTS						OS R	PTS		
27		Paetor	rized e	Safe Foo eggs used where n	d and Water		-	1	1 1	40		Thues ute	Proper Use of Utensils ensils: properly stored		Ti		
28				e from approved s					1 1	-			equipment and linens; properly stored, dried,	1			
1							-	2	4 1	handled				1			
29	_	vanan	ice obta		ed processing methods			11	42 Single-use/single-service articles: properly stored, used 43 Gloves used properly						1		
30		Prope	r coolin		dequate equipment for		T	T 4	11	40		TOIOTOS G.	Utensils, Equipment and Vending		-		
31			rature o		not holdin-		-	1	11	44	V		nonfood-contact surfaces cleanable, properly	7 700	1		
	_			perly cooked for h			+	1	┨┞	45	//		, constructed, and used hing facilities; installed, maintained, used; test		-		
32	·	-		wing methods use			-	1	4 F	45		strips			1		
33	^	inem	ometer	provided and acc	entification		1	1	1 1	46 Nonfood-contact surfaces clean 1 Physical Facilities							
34		Food p	roperly	labeled; original of			1	1	11	47		Hot & cold	d water available, adequate pressure		2		
			_		ood Contamination					48		Plumbing	installed; proper backflow devices		2		
35	X			nts, and animals no		-		2	4 1	49		Sewage a	and wastewater properly disposed		2		
36		display		n preventea aunng	food peparation, storag	e &		1		50		Toilet faci	lities: properly constructed, supplied, & cleaned		2		
37							1		51			refuse properly disposed; facilities maintained	1	2			
38 Wiping cloths: properly used and stored 39 Washing fruits and vegetables					-	-	1	-	52 53			facilities installed, maintained, and clean		1 1			
have	e read	and	under	stand the abov	e violation(s), and i	am awa	re of	the co			me	asures th	ventilation and lighting; designated areas use at shall be taken.		1 1		
Perso	n In Ch	arge (	Print a	nd Sign)	And,							-	Date: 1 - 18 - Q018				
DEH	nspect	or (Pri	nt and	Sign)	V. RAYMUNI	20 4	h						Follow-up (Circle one): YES NO	77193	<u> </u>		
			10.201	4		White: DPH	SS/DEH	l Ye	illow; l	Food	Estat	blishment	1011				

## Department of Public Health and Social Services Division of Environmental Health

						t Inspection Report	Page 2	- of 3					
Food Establishment Inspection Report  Page 2 of S  ESTABLISHMENT NAME  LOCATION (Address) HARMON, GUAM; 12TG 16 GUERRIAD ST													
WSG LUFTHANSA SERVICE GUAM, MC. LOT 5105-1-2-3, LOT 5172-1-3, LOT 5172-1-3													
	INSPECTION DATE SANITARY PERMIT NO. PERMIT HOLDER												
U	1101	2016	170002561			LUPTHANSA SERVICE GUAM,	INC						
TEMPERATURE OBSERVATIONS													
		em/Location		Temperature (	(° F)	Item/Location		rature (° F)					
PIZZA TO			TABLE	42.5		HASH BROWN CHINER	45.0						
FISH FIL			TABLE HOLDING UNIT	137.5	•	SCRAMBLED EGGS CHILLER	56.5,	59.5					
BEEP ST			HOLDING UNIT	143.5	5	FRIED PICE / CHILLER SAUCAGE / CHILLER	41.0						
SHRIMP		BLAST (	CHILLER		1000	WHITE PICE / CHILLER	96.0						
MEATBAL			CHIVLER	61.0	00·C	COPA DOG / CHILLER	39.7						
CHICKEN		CHINER		44.0 43.	.0	GARLIC RICE / CHILLER	58.1	42.7					
STEAK		CHELLER	2	42.5		BOOF TAPA / CHILLER	41.9						
PASTA N		CHILLER	R	41.0									
HOT DOG	s_L	CHILLE	R	45.5									
ITEM NO.			OBSERVA	TIONS AND	D CC	ORRECTIVE ACTIONS		CORRECT BY DATE					
Violation	s cited in	this repo	ort must be corre	cted within the	he tim	ne frames indicated, or as stated in	n Sections 8-4						
			8	3-406.11 of the	e Gua	am Food Code.							
	AN INS	PECTION	N WAS CONDUC	ITED IN RE	SPO	NGE TO COMPLAINT NO. 18-04	14B						
	REGAR	DING a	OMPLAINANT	OBSERVING	RO	PACHES COMING OUT OF DEL	IVERY						
	TRUCK	S. THE	FOLLOWING !	VIOLATIONS	WE	REOBSERVED =	1 1 1 1						
			1.0			<del>1</del>							
19	PHF/TC	S FOOD	WITH TEMPE	RATURES	OVE	K K LESS THAN 140°F.		as					
	1 .					TEMPERATURES OF 140°F AT	NDADOVE						
			HEGROWINGF			TOTAL CHANGE	WINEW.L						
						TAN HOUR ADD WERE FRET	JEATED TO						
	100°F		- LOOP HILL	IVIAVCIA	V 600	MIN HOUR /W HUI LTM	10/110010						
	1001	J.											
20	H115/T	~~ ITT	- LIOT LATETT	The Colonia	10 I F	The production of the man of the	Int ALIM	~~					
20	PHIF/TCS HOOD NOT MEETING COLD HOLDING REQUIREMENTS. OF 41°FAND							COS					
	BELON.												
	PHF/TC	S ROD	, SHALL MEET	COLD HOLT	DINE	G PEQUIPEMENTS DF 41°F1	IND BELDY						
			THE GROWTH										
Ī	(COS: PIC DISCARDED THE FOLLOWING ITEMS:)												
	- GCRAMBLED EGGS - 5 TRAYS COOKED AT 7AM												
			UCRICE-3										
		- WHIT	EPICE-6	TRAYS COO	KEL	AT SAM.							
	-												
ased on the ir	nspection too	lay, the items	listed above identify vi-	olations which shall	Il be coi	rrected by the date specified by the Department.	Failure to comply ma	ay result in					
re immediate :	suspension of	of the Sanitary	y Permit or downgrade. od of time patablished in	If seeking to appear	al the re	esult of any notice or inspection findings, a writte	n request for hearing	g must be					
erson in Char	rge (Print and	l Sign)	Solu	his sister to	Bou		Date: 1-18-0018	e					
/		ACH			-/-	7							
K.DELMUND Policial V.RAMMUNDO V.RAMMUNDO Date: 10/18/18													

White: DPHSS/DEH Yellow: Food Establishment

Rev: 08.27.15

## Department of Public Health and Social Services **Division of Environmental Health** Food Establishment Inspection Report Page of O ESTABLISHMENT NAME NOT 5145-1-2-3, NOT 5172-1-2 NOT 5172-1-3 USG LUPTHANSA SERVICE GUAM, INC. SANITARY PERMIT NO. INSPECTION DATE PERMIT HOLDER 1 18 /2018 170002561 USB LUFTHANSA SERVICE GUMM INC. CORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. IMPROPER TEMPERATURE BEING RECORDED FOR PHF/TCS FOOD TAKEN OUT OF 26 BLAGT CHILLER AND TRANSFERRED TO WALK-IN CHILLER AND NO MONITORING PHFITCS FOOD NOT METETING COLD HOLDING TEMPERATURES AFTER BLAST CHILLER CONDUCTED. TEMPERATURES TAKEN DURING INSPECTION WERE OVER 50°F, BUT LOGS INDICATE FOODS WERE LESS THAN 41°F. HACCPPLAN SHALL BE FOLLOWED AND LOOS ACCUPATELY KEPT TO ENSURE PROCEDURES CONTUCTED FOLLOW APPROVED HACCP PLANS AND SAFE PRODUCTION OF FOOD. 33 THERMOMETERS FOR HOT HOLDING UNITS IN KITCHEN AND WALK-IN CHILLERG WERE INACCURATE OR UNDPERABLE; NO THERMOMETERINELIST THE RICHILLER. THERMOMETERS CHALL BE PROVIDED AND BEIN ACCURATELY MEASURE AMBIENT TEMPERATURES TO ENGURE PROPER TEMPERATURES ARE MAINTAINED OUTER OPENINGS AROUND DOORS TO THE OUTSIDE IN RECEIVING AREA AND 95 LOADING/UNLOADING APEAG. OUTER OPENINGS GHALL BE STALED OFF TO PREVENT THE PRESENCE OF FG BLUE CONTAINERS USED TO STORE DRY ICE TO BE USED FOR MAINTAINING FOOD TEMPERATURES FOR THE AIRLINES WITH CRACKS AND CHIPS. NON-FOOD CONTACT SURFACES SHALL BEFREE OF CRACKS AND CHIPS TO PREVENT CROSC- CONTAMINATION HROM OCCURING. THE COMPLAINT WAS NOT OBSERVED DURING THE INSPECTION. PICTURES WERE TAKEN. REMOVED "A" PLACARD NO. (0580 "A" PLACARD NO. 01981 BRIEFED ARLYN GALAG, MANAGER, ON ABOVE. Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction Person In Charge (Print and Sign) DEH Inspector (Print and Sign) V. RAYMUNDO